

Mint Brownies

This 3-layer brownie is yummy, pretty, and festive with its minty green layer in the middle. Perfect for a Christmas gathering!

Brownie Layer:

- 1 cup sugar
- ½ cup butter, softened
- 4 eggs
- 1 cup flour
- ½ tsp salt
- 1 can (16 oz) Hershey's syrup
- 1 tsp vanilla

Blend sugar and butter together until creamy. Add eggs and beat. Add flour and salt, mix. Add Hershey's syrup and vanilla. Pour batter into a greased 9 x 13 pan. Bake at 350 degrees for 27 minutes.



Mint Icing Layer:

- 2 Cups Confectioner's sugar
- ½ tsp peppermint extract
- ½ cup butter, softened
- 2 Tbl milk
- 3-4 drops green food coloring

Mix the 5 ingredients listed above until smooth. Spread over COOLED brownie layer.

Glaze Layer:

- 1 cup chocolate chips
- 6 Tbl butter

Mix chocolate and butter and melt in microwave just the minimum time needed to melt. The chocolate will burn easily. Spread over the top of the icing.